

American

Cabot Creamery- By Jed Davis in Montpelier, Vermont. Their Cabot Vermont Cheddar won 1st place at the American Cheese Society's 2002 Judging. Outstanding, one of Thom's favorites.

Capriole- By Judy Schad in Greenville, Indiana, who gives a special "zing" to her many delicious, goat cheeses. Look for fresh logs that are plain, asbed, peppered & herbed. Banon, an aged chevre, wrapped in brandy soaked chestnut leaves, or Mt. St. Francis & her delightful, Wabash Cannonballs, named after the famous train & song of southern Indiana. Her log cabin farmhouse is spectacular.

Carr Valley Cheese- by fourth generation cheese maker Sid Cook in Wisconsin. Try his award winning cow's, sheep's and goat's milk combinations. Grand Canaria won best of show at 2004 ACS conference.

Cow Girl Creamery- By Peggy Smith & Sue Conley in Point Reyes, California. Their artisan cheeses & products, and their incredible Fromage Blanc, are made using organic milk from the Straus Family Creamery.

Crowley- Founder A. Winfield Crowley made his first cheese back in 1882. It is cheddar-like in taste and appearance, but, classified as a Colby. A most, delicious, flavorful Colby! Try in your favorite "macaroni & cheese" recipe. Another one of Thom's favorites.

Cyprus Grove- By Mary Keebn in McKinleyville, California. All of her award-winning cheeses are wonderful. Look for her Humboldt Fog, which has a light, creamy & earthy flavor. Incredible with field greens.

Goatsbeard Farm- By Jennifer and Ken Mumo in Harrisburg, Missouri. This wonderful goat cheese is available in crottins and flavorful tubs mingled with sun-dried tomatoes, olive oil, green peppercorns and herbs. Chef Lou Rook features it at Annie Gunn's.

Grafton Village Cheese Company- By Peter Mohn, in Grafton, Vermont, producing raw-milk cheddars in extra sharp & applewood-smoked. Enjoy them all! Especially with fresh fruit.

Great Hill Blue- By Tim Stone in Marion, Mass., made from raw cow's milk, this "great blue" is molded into distinction. Tim ages his blues beyond the traditional 60 days to at least 6-8 months. This unburied aging creates a true blue & provides a distinctive taste & a gourmet cheese.

Harley Farms- Goat's Cheese tortes decorated with edible flowers & nuts, as well as sun dried tomatoes & basil.

Laura Chenel- By Laura Chenel in Sonoma, California., her goat cheese crottins are made in the French tradition, with a mild, pleasant flavor. One of the great pioneers in the American cheese movement.

Marin French Cheese Co.- making authentic French cheeses with a unique California style and flavor north of San Francisco. Try the Brie, Yellow Buck Camembert or Triple Cream Brie.

Maytag Farms- By Jim Stevens, in Newton, Iowa, raw, cow's milk blue that is an American treasure! Flavorful, creamy wheels that are hand-made with pronounced saltiness & spiciness. Great classic!

Morningland Dairy- Ava, MO. Raw, cow's milk, that produces a delicious cheddar that is most flavorful aged. We feature this in our Smoke House Market Sampler.

Old Chatham Sheep Herding Co.- by Jodie Wische & Nancy Clark, in Old Chatham, NY., raw, sheep's milk. This company has the largest sheep dairy in the United States & produces several, different types of artisanal handcrafted, sheep's milk cheese, yogurts, & ricotta's. Try their ricotta with a dash of sugar & vanilla & serve with fresh fruit.

Pleasant Ridge Reserve- is an artisanal cheese made from the non-pasteurized milk of a single herd of Wisconsin cow's. It's superb flavor is inspired by the alpine cheeses of southwestern France.

Point Reyes Farmstead Cheese Co.- By Robert Giacomini, in Point Reyes, CA. It is aged a minimum of four months & this cow's milk blue is startlingly delicious. Brilliant on steak.

Redwood Hill Farm- By Jennifer Lynn Bice. 100 % Goat's milk cheeses handmade in small batches in the tradition of fine, artisanal farmstead cheeses. As the crottin matures, try grating over your favorite salad. Thom loves this on field greens with a lively vinaigrette.

Roth Kase, USA Ltd.- Bruce Workman & Sid Cook in Monroe Wisconsin. Cow's milk cheeses that are hard, sweet & nutty. Grand Cru gruyere is the best alpine-type cheese made in the United States.

Rogue Creamery- by David Gremmels and Cary Bryant, who bought the Oregon creamery from famed cheese maker Ig Vella. The Crater Lake Blue won first place at American Cheese Society's 2004

Sally Jackson Cheeses- Oroville, Washington. Sally produces raw sheep's & goat's milk cheeses & wraps them in chestnut & grape leaves. Similar in flavor to a French Brin d Amour. Lovely.

Shelburne Farms- Located on beautiful Lake Champlain in Vermont. They are producing raw-milk cheddars made entirely by hand. "A true American treasure!"

The Mozzarella Company- By Paula Lambert in Dallas, Texas, a delicious cow's milk mozzarella that is perfect with fresh tomatoes & basil. We also carry her Queso Oaxacan & Mozzarella with epazote. Melt on pasta or flatbreads. Chef Lou Rook features this with our famous heirloom tomato salad at Annie Gunn's.

Thistle Hill Farm- handmade by John & Janine Putnam in Vermont. This aged, alpine raw milk cheese is similar to the famed Beaufort of France.

Tillamook Company- this dairy cooperative dates back to 1909 in Tillamook, Oregon. It has maintained the highest standards for their flavorful cheddars. An American Classic. Great with fresh, crisp apples & Smoke House Market sausages.

Vella's Bear Flag Dry Jack- By Ignazio Vella in Sonoma, California. It is aged from six months to a year. Using raw, cow's milk this wonderful cheese has extraordinary flavor. It can be grated or used in pasta or just a flavorful addition to your cheese plate.

Zingermans Creamery- by John Loomis and Dave Carson. The newest of the Zingerman's Community of Businesses in Ann Arbor, Michigan, the creamery offers the luscious Manchester double cream, Aged Chelsea and fresh goat cheeses with herbs.